

Out to Lunch

Price of entrée includes your choice of Soup du Jour, Mr. B's Luncheon Salad, Royal Street Salad

Starters

MR. B'S LUNCHEON SALAD | OR | ROYAL STREET SALAD
| OR | SOUP DU JOUR

Seafood Gumbo or Gumbo Ya Ya may be substituted for an additional 1.5

Entrees

GULF SHRIMP PASTA

Gulf shrimp sautéed with sweet onions, asparagus tips, San Marzano tomatoes, and fresh basil leaves tossed with bowtie pasta finished with Parmigiano-Reggiano | 24

MONTE CRISTO

Freshly baked brioche layered with ham and Gruyère cheese, dressed with mustard and mayonnaise then dipped in egg and sautéed till golden brown served with red seedless grapes | 21

PETIT FILET AU POIVRE

A pepper crusted six ounce filet mignon pan seared and served with bistro style pommes frites and classic brandy cream sauce | 35

RED BEANS & RICE (Mondays)

A New Orleans tradition offered on Mondays | Creamy red beans and wood grilled boneless pork chop with fluffy white rice and cornbread | 17

SKIP'S FRIED CHICKEN & MAC (Tuesdays)

Seasoned deep fried crispy chicken with rich creamy sharp cheddar mac and cheese | with mustard and collard greens | 21

Appetizers

CATFISH FINGERS

Strips of catfish lightly battered and deep fried to a golden brown, served with tomato tartar sauce | 8

EGGPLANT STICKS

Panéeed eggplant deep fried to a golden brown | served with Creole mustard dipping sauce | 7.5

FRIED OYSTERS

Six plump Louisiana oysters deep fried | topped with jalapeño tartar sauce | 13

DUCK SPRINGROLLS

Two housemade springrolls filled with duck confit, shiitake mushrooms, spinach and goat cheese | served with sweet ginger-garlic dipping sauce | 14

COCONUT BEER SHRIMP

Three Louisiana Gulf shrimp rolled in beer and coconut batter, deep fried and served with Creole marmalade | 9.75

JUMBO LUMP CRABCAKE

A pan sautéed jumbo lump crabcake served with our classic ravigote sauce | 18

Entrees

GRILLED FISH OF THE DAY

A wood grilled fillet of fish served with parsley new potatoes, vegetable of the day, and lemon butter sauce | 20

SHRIMP & ANGEL HAIR PASTA

A pan sauté of Gulf shrimp served atop angel hair pasta tossed with garlic and herb rich butter sauce | 18.5

ROSEMARY CHICKEN

An all-natural chicken breast roasted with rosemary compound butter served with baby carrots, orzo pasta and a natural reduction sauce enhanced with fresh rosemary | 18

VEAL MILANESE

A panéeed veal medallion topped with baby arugula and teardrop tomatoes tossed in lemon and rice wine vinegar garnished with shaved Grana Padano cheese | 21

MR. B'S BARBEQUED SHRIMP

A Mr. B's signature dish | Gulf shrimp barbequed New Orleans style, served in the shells with peppery butter sauce and French bread for dipping | 21

Desserts

WHITE CHOCOLATE BROWNIE

A warm white chocolate brownie topped with vanilla ice cream and dark chocolate sauce | 8.75

PROFITEROLES & CHOCOLATE SAUCE

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 7.5

BREAD PUDDING

A Brennan family recipe rich in eggs, cream and butter, served warm with Irish whiskey sauce | 7

ICE CREAM DU JOUR | 6

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef

Cocktail Specials

1.5 Bloody Marys & Martinis available with the purchase of entree

BLOODY MARY

Mr. B's signature recipe | 1.5

MARTINI

Served straight up or on the rocks | 1.5

PEAR COSMOPOLITAN

Pear vodka, triple sec, cranberry juice, and lime | 8

MAGNOLIA 75

Magnolia vodka spiked with sparkling wine and a touch of lemony sweetness | 8

THE SIDECAR

Brandy, orange liqueur, and lemon chilled and served up with a sugared rim | 8



WHITE CHRISTMAS MARTINI

Godiva white chocolate liqueur, vanilla vodka and white crème de cocoa shaken with cream | 9.5



POINSETTIA ROYALE

Sparkling wine with a touch of Chambord, with fresh raspberries | 9.5



CRANBERRY MARGARITA

Cranberry juice shaken with lime, orange liqueur and tequila served with a salted rimmed glass, garnished with fresh lime and cranberry | 9

Soups & Salads

GUMBO YA YA

A rich country style gumbo made with chicken and Andouille sausage | 8.5

SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf shrimp, oysters, and okra | 8.75

SOUP DU JOUR

A seasonal selection from Mr. B's repertoire of soup | 7.5

MR. B'S LUNCHEON SALAD

Baby greens, spiced pecans, grated Grana Padano and grape tomatoes tossed with an herb vinaigrette | 7.75

ROYAL STREET SALAD

Whole leaf baby Romaine lettuce tossed with crumbled blue cheese, bacon and fresh herb market vinaigrette | 8.25

BABY ICEBERG SALAD

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecan smoked bacon and Danish blue cheese topped with Dijon mustard vinaigrette | 9.75

THE BISTRO BURGER

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar, and pecanwood smoked bacon on a freshly baked onion bun with mayonnaise served with pommes frites | 18

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, oven roasted duck and chicken tossed with spinach fettuccine in a rich buttery sauce | 18

CREOLE CATFISH

Cornmeal crusted fillet of catfish served with creamy black-eye peas seasoned with Andouille sausage | 18.75

HERB MARINATED FLAP STEAK

Wood grilled and thinly sliced flap steak with a confit of Cipollini onions | served with Yukon Gold Danish blue cheese potato rounds and haricots vert | 25

LEMON ICE BOX PIE

Served in a graham cracker crust with freshly whipped cream and raspberry sauce | 8.25

CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream and raspberry coulis | 8.5

HOT BUTTERED PECAN PIE

Over a drizzle of creamy caramel, topped with vanilla ice cream | 8.25

SORBET DU JOUR | 6.5